



## APERITIF

**Mixed olives or salted broad beans**  
£3.00

**Mixed bread board, olive oil and balsamic syrup (v)**  
£4.00

**Bellini**  
Prosecco, seasonal purée  
£6.50

**Aperol spritz**  
Aperol, Prosecco, soda  
£7.00

**Cucumber and rosemary gin and tonic**  
Ashmolean dry gin\*, cucumber, tonic  
£8.50

**Strawberry, black pepper gin and tonic**  
Ashmolean dry gin\*, fresh strawberries, Fever tree tonic, black pepper  
£8.50

**Kir Royale**  
Devaux Champagne, Crème de Cassis  
£10.50

## STARTERS

**Soup of the day (v)**  
Served with fresh bread  
£6.50

**Waldorf salad (v)**  
Apples, celery, grapes and walnuts dressed in tarragon mayonnaise  
£7.00

**Charred mackerel**  
Candied beetroot, lamb's lettuce, dill, tangerine oil  
£8.00

**Chicken croquette**  
Gem lettuce, Caesar dressing  
£8.00

**Ham hock terrine**  
Piccalilli, cornichons, bitter leaves salad  
£7.50

**Mooli salad (v)**  
Jersey potatoes, pickled red onion, herbed dressing  
£6.50

## MAINS

**Guinea fowl**  
Cajun-spiced sweet potato, corn salad and barbecue mayonnaise dressing  
£17.00

**Potato gnocchi (v)**  
Grana Padano and black truffle fondue sauce, baby spinach  
£14.50

**Black squid crusted cod**  
Clam chowder, samphire and herb oil  
£19.50

**Daily special**  
Chef's special of the day  
Market price

**Mustard-marinated lamb rump**  
Pea purée, caramelised silver onion, spring greens, red wine jus  
£20.00

**Cauliflower rice and red quinoa salad (v)**  
Pomegranates, peas, radicchio, crispy onion, herbed dressing  
£13.50

## ANTIPASTI

**Saucisson**  
£7.50

**Baby squid**  
Red pepper, onions, sweet citrus marinade  
£8.50

**Antipasti board**  
Saucisson, maple-glazed sausages, cornbread, sun-dried tomatoes, potato salad, pickles, Nocellara olives  
£18.00

**Selection of cheeses also available, please see the dessert menu**

## SIDES

**Chips (v)**  
**Buttered new potatoes (v)**  
**Collard greens, shredded ham hock**  
**Mixed leaves and radish salad**  
£4.00 each

## AMERICA'S COOL MODERNISM SET MENU

**2 COURSES £18.00**  
**3 COURSES £23.00**

**Ham hock terrine or Soup of the day**

**Guinea fowl or Cauliflower rice and red quinoa salad**

**New York baked cheesecake or Glazed apricots**

12:00PM – 3:00PM  
Tuesday to Friday  
5:30PM-7:30PM  
Thursday, Friday and Saturday

This is a pre-theatre offer and the table will be required at 7:30PM

Every purchase from the Ashmolean Rooftop Restaurant supports the museum

\*Ashmolean Dry Gin is made by the Oxford Artisan Distillery (TOAD) and can be purchased in the Ashmolean Museum Shop

A discretionary 10% service charge will be added to your bill. Prices include VAT.  
All of our meals are prepared fresh on site and may take a little longer during busier periods, your waiter should be able to assist if you are on a tight schedule  
We use a wide range of ingredients in our kitchen some of which may contain allergens. If you have a specific allergy or dietary requirement, please let us know.  
We would love to tell you what's in our food to assist you with your choices.

## BOOK ONLINE

[www.ashmoleanrooftop.com](http://www.ashmoleanrooftop.com)

## AFTERNOON TEA

Served everyday from 3PM-4:30PM

## SUNDAY ROAST

Every Sunday from 12PM-3PM, £15.50

